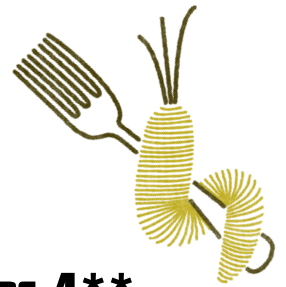




DAGNY

SMALL PLATES



burrata 12* \$2.00 bread

grilled eggplant, walnut pesto, thai basil

gambas al ajillo 15

(spanish garlic shrimp) garlic, crushed red pepper, white wine, lemon, w/ sourdough

roasted acorn squash 12*

brown butter sage, ricotta, vincotto, pepitas

brussel sprouts au gratin 13*

fontina, mozzarella, parmesan

bruschetta 9*

caramelized pears, honey thyme mascarpone, vincotto

grilled caesar salad 14

\$5.00 chicken \$6.00 shrimp

little gem, garlic breadcrumbs, boquerones, parmesan

patatas bravas 12*

crispy yukon gold potatoes, salsa brava, garlic aioli

marinated olives 4**

mixed olives, rosemary, citrus

roasted cauliflower 13**

cauliflower puree, parsley almond pesto, charred lemon

grilled king trumpet 10*

black truffle fonduta, hazelnuts, winter greens

pork belly sliders 12

house made pickles, spicy mayo, cilantro

polpette 14

beef meatballs, pomodoro, stracciatella w/ sourdough

roasted chicken sandwich 14

joyce's farm chicken thigh, carrot-parsnip slaw, pickled jalapenos

TASTING MENU 40

**CHOICE OF 1 PROTEIN + 2 VEGGIES
+ 1 DESSERT**

pappardelle 22

short rib ragu, parmesan

winter risotto 20*

\$5.00 chicken \$6.00 shrimp

wild mushrooms, celery root, turnips, parmesan

*vegetarian **vegan

FLATBREAD

\$5.00 chicken \$6.00 shrimp

margherita 20*

tomodoro, burrata, mozzarella, basil

nduja 22

spicy pork sausage, mozzarella, arugula, pistachio

EXECUTIVE CHEF: CHRISTOPHER MARCANO

Gratuity will be added to parties of 6 or more.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON HAS FOOD ALLERGY

DINNER WEDNESDAY - SATURDAY 5:00-9:00